



**Want to ensure that only ingredients get cut in the kitchen?**  
Equip yourself to identify and avoid hazards which occur during food preparation!

**Think that Workplace Safety is straightforward?**  
Did you know that Workplace Safety in the kitchen entails



**Identifying specific legalities** that are applied under WSH?



**Assessing the applicability** of various safety devices and PPEs?



**Interpreting types and meanings** of common safety signs and hazard symbols?

**CONTACT US to book your slots today!**

Call ..... **6438 9693** (XpRienz Hotline).....

E-mail ..... **enquiries@xprienz.com**.....

Training Provider

**XPRIENZ**  
experience the difference

XPRIENZ PTE. LTD.  
UEN 200409177Z

# Join us for our 1 – day WSH for Food and Beverage Operations Course (Level 2) and learn how to



**Identify legalities applied under WSH** and define the system of workplace safety and health



**Infer and relate the criticality of maintaining** a safe working environment and decreasing the risk of injury



**Assess the applicability of using different safety** and personal protective equipment in the workplace



**Identify various non-compliances, hazardous** working conditions, and malpractices found in the workplace



**Identify and interpret types and meanings** of common safety signs and hazard symbols



**Employ strategies to identify types of hazards** and demonstrate practices to control the risks they pose

## TSC Title

## Workplace Safety and Health for Food and Beverage Operations – 2

### Course Fees & Funding

Full Course Fee (incl. GST)	Subsidy	Fees Payable <sup>[1]</sup>
<b>\$ 218.00</b>		
<b>50% subsidy <sup>[2]</sup></b>	<b>\$ 100.00</b>	<b>\$ 118.00</b>
<b>70% subsidy <sup>[3]</sup></b>	<b>\$ 140.00</b>	<b>\$ 78.00</b>

<sup>[1]</sup> Course Fees shown are inclusive of GST

<sup>[2]</sup> Applicable for Singapore Citizens & Permanent Residents aged 21 to 39 years

<sup>[3]</sup> Applicable for Singapore Citizens aged 40 years old and above / Applicable for SME Employer sponsored SGs or PRs; up to \$4.50/hr Absentee Payroll Funding Support applicable

All information shown is correct at the time of printing. XpRienz reserves the right to make changes at any time without notice in its absolute discretion.

#### Refund Policy

- Refund requests are subject to approval
- Any refund request must be submitted at least three days prior to the course start date
- Refund requests submitted less than three days before the start date will be rejected
- No refund will be issued once the course has commenced, or, if the participant does not complete the assessment
- Refund requests must be submitted in writing using a provided form
- All approved refunds and/or any other forms of refunds will be processed within 4-6 weeks after the course end date

### Course Information



Course Code  
**TGS-2023020646**



Course Delivery  
**Classroom Learning (EN)**



Course Duration  
**8 hours (1 day)**



Funding Validity Period  
**06 May 2023 – 03 May 2025**

Follow us on Social Media /XpRienz @xprienzsg

Contact us for more information xprienz.com 6438 9693 enquiries@xprienz.com

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